

COVER LETTER

September 12, 2008

To All Prospective Offerors:

Enclosed is an Invitation to Tender for a licensing agreement for Operation of Cafeteria Services at American Embassy Asuncion. Enclosure 1 consists of the proposed Licensing Agreement, which would be executed between the Embassy and the selected operator. That Agreement consists of the main document, plus three exhibits:

- Exhibit A - Performance Required Under the Licensing Agreement
- Exhibit B - Licensor-Furnished Property
- Exhibit C - Holiday Schedule
- Exhibit D – Menu and Prices

Enclosure 2 contains instructions for tender preparation as well as the methodology to be used by the Embassy in evaluation of tenders and for award of the Licensing Agreement.

Tender Submission and Due Date

All tenders must be submitted to the following address:

Priyadarshi Sen – Licensing Officer
American Embassy - Asuncion
1776 Mariscal Lopez Avenue – Asuncion Paraguay

ALL TENDERS MUST BE RECEIVED BY THE AMERICAN EMBASSY NOT LATER THAN **11:00 a.m. October 3/2008**. TENDERS RECEIVED AFTER THIS DATE AND TIME WILL BE REJECTED WITHOUT FURTHER CONSIDERATION.

Points of Contact

Direct all questions regarding this Invitation for Tenders to the following individual:
Martin Roman: 213-715 (ext. 2254) or Reinaldo Farina 213-715 (ext. 2188)

There will be a site visit and a conference that will allow interested parties the opportunity to pose any questions they may have concerning the Invitation for Tenders and to view the site where the services are to be provided. This visit and conference will be held on **September 23, 2008 at 9:30 a.m.** Please notify the above individual if anyone from your firm wishes to attend. Questions regarding this Invitation for Tender should be submitted in writing, via e-mail at **RomanMa@state.gov** or Fax at 213878, at least two days before the scheduled date of the conference and site visit.

Thank you for your interest in this action.

Sincerely,

Priyadarshi Sen
Licensing Officer

ENCLOSURE 1
**CAFETERIA SERVICES
LICENSING AGREEMENT**

I. GENERAL

A. Purpose. The purpose of this Agreement is to provide a license to the Licensee to operate a cafeteria on the premises of the Licensors. For the purposes of this agreement, the American Embassy **Asuncion**, is the Licensors and *[completed at time of Licensing Agreement signature]* is the Licensee. The term “parties” means the Licensors and Licensee. No United States Government funds are obligated under this agreement.

B. Description of Cafeteria Operation. The Licensee shall establish and operate the food service facilities for the purpose of dispensing food, nonalcoholic beverages and such other items as may be authorized by the Licensors under this Agreement. See Exhibit A for specifics on the operation of the food service facilities.

II. PERIOD OF AGREEMENT

A. Initial Period of Agreement. This Agreement is effective thirty (30) calendar days after the date of signature by the Licensing Officer or as stated in the Notice to Proceed (NTP) and shall end one (1) year later.

B. Subsequent Periods. This Agreement may be extended at the mutual agreement of the parties. Any extension will be formalized by an amendment to the Licensing Agreement, signed by both parties.

III. SPECIFICS OF CAFETERIA OPERATIONS

Cafeteria operations, including details of each party’s responsibilities, are set forth in Exhibit A to this Agreement.

IV. LICENSOR PERSONNEL

A. Licensing Officer. The Licensing Officer has the overall responsibility for the administration of this Agreement. Only the Licensing Officer is authorized to take actions on behalf of the Licensors to amend, modify or deviate from the Agreement terms and conditions. The Licensing Officer may delegate certain responsibilities to authorized representatives.

B. Technical Representative. The Licensing Officer may designate a Licensors’ Technical Representative (LTR) to assist in the administration of certain responsibilities. The Technical Representative shall act as the Licensors’ principal point of contact for day-to-day operations and ensure compliance with License Agreement. If no Licensors’ Technical Representative is appointed, the responsibilities shall remain with the Licensing Officer.

C. Inspectors. Inspectors may work for the Licensing Officer or the Technical Representative, if one is appointed. Inspectors are authorized to perform day-to-day inspections and monitoring of the Licensee's work. The Regional Medical Officer (RMO) and/or the Embassy's Registered Nurse (ERN) as his/her local representative will provide health inspection of the facilities. The Facilities Maintenance Officer/Supervisor (FMO/S) will supervise the maintenance responsibilities of the Licensor in the cafeteria area. The General Services Officer (GSO) Property Unit Supervisor (GSO/PUS) will provide inventory control of Licensor-furnished property. The Inspector(s) may inspect and monitor the services provided by the Licensee.

D. Authority to Amend the Agreement. In no instance shall the Technical Representative or Inspectors be authorized to amend the Agreement. Only the Licensing Officer may amend the Agreement.

V. INSPECTION

A. Responsibilities of the Licensee. The Licensee shall develop and maintain an inspection system intended to ensure that it complies with all its responsibilities under this Agreement, including, but not limited to, quality of service and standards of sanitation and cleanliness. This system shall include written records of inspections made. These records shall be made available to the Licensor upon request.

B. Rights of the Licensor.

(1) The Licensor has the right to inspect the cafeteria premises as well as the actual services provided. This inspection may be made at any time, without prior notice. The Licensor shall perform the inspection in a manner that will not unduly delay the work of the Licensee. These inspections may include, but are not limited to, a comprehensive review of the following:

1. Service quality, attentiveness, courtesy, and similar factors
2. Food quality, presentation, merchandising
3. Sanitary practices and conditions
4. Personnel appearance
5. Training program techniques, schedules and records
6. Menu compliance, as indicated in the minimum acceptable menu profile

(2) Premises of the Licensee may be inspected, at no charge to the Licensor. The Licensee shall provide all reasonable facilities and assistance for the safe and convenient performance of these duties.

(3) The Regional Medical Officer (RMO) and/or the Embassy's Registered Nurse (RN), the Licensor's Technical Representative and/or professional health and food service inspectors shall perform periodic inspections to assure compliance with Agreement requirements and industry standards.

VI. TERMINATION

a. This Licensing Agreement may be terminated by written notice, issued by the Licensing Officer, when it is in the best interests of the Licensor. This termination may be made for (1) cause, such as failure of the Licensee to comply with the terms and conditions of this Agreement, or (2) convenience of the Licensor. Licensor is not required to give advance notice of termination. Upon termination, Licensee shall remove all of its property from the premises. Licensor shall not be responsible for any loss or damage incurred by the Licensee as the result of termination, including but not limited to losses due to spoilage of inventory, employee claims, personal property losses, and lost profits.

b. If the Licensee wants to terminate the agreement he/she shall notify the Licensor in writing of it's intends to terminate the Agreement, but must continue providing services for at least ninety (90) days from the date of termination notification.

VII. TERMS OF AGREEMENT

A. General. Exhibit A sets forth several reports which the Licensee is required to submit to the Licensor.

B. Rent, Utilities and Licensor-Furnished Property. The Licensee shall not be liable for payment of any rent or for reimbursement to the Licensor for utilities or use of Licensor-furnished property as a result of services provided under this Agreement. See Section VIII below for potential liability on the part of the Licensee due to damage to property.

VIII. SPECIAL LICENSING AGREEMENT PROVISIONS

A. Security Access to Property. The Licensor reserves the right to deny access to Embassy-owned and operated facilities to any individual. The Licensee will provide names and biographic data on all personnel (including planned back-up personnel) who will be used on this Agreement at least ten (10) days before they begin work.

B. Standards of Conduct. The Licensee shall be responsible for maintaining satisfactory standards of employee attitude, competency, conduct, cleanliness, appearance and integrity. The licensee shall be responsible for taking disciplinary action with respect to employees as may be necessary. Each Licensee employee is expected to adhere to standards of conduct that reflect credit on themselves, their employer and the Embassy. Licensee employees must use politeness and courtesy when dealing with Embassy personnel. The Licensor reserves the right to direct the Licensee to remove an employee for failure to comply with the standards of conduct.

C. Personal Injury, Property Loss or Damage Insurance.

(1) The Licensee, at its own expense, shall maintain insurance against fire, theft, flood, liability, and for employee medical and employment expenses, as required by law. Insurance should cover all Licensee-owned and operated equipment behind the service counter.

(2) The Licensee shall provide certification that the required insurance has been obtained before beginning work.

D. Indemnification. The Licensor shall not be responsible for personal injuries or for damages to any property of the Licensee or of third party, its officers, agents, and employees, or any other person, arising from any incident of the Licensee's performance of this Agreement. The Licensee expressly agrees to indemnify and to save the Licensor, its officers, agents, servants, and employees harmless from and against any claim, loss, damages, injury, and liability, however caused, resulting from or arising out of the Licensee's fault or negligence in connection with the performance of work under this Agreement. Further, any negligence or alleged negligence of the Licensor, its officers, agents, servants, or employees, shall not bar a claim for indemnification unless the act or omission of the Licensor, its officers, agents, servants, or employees is the sole competent and producing cause of such claim, loss, damages, injury, or liability.

E. Protection of American Embassy Buildings, Equipment, and Grounds. The Licensee shall use reasonable care to avoid damage to American Embassy buildings, equipment and grounds. If the Licensee's failure to take adequate care results in damage to any of this property, the Licensee shall repair the damage at no expense to the Licensor, as directed by the Licensing Officer.

F. Licensor-Furnished Property.

(1) The Licensor shall provide the property described in Exhibit B to this Agreement. Delivery of this property is completed when it is made available in the space designated for the Licensee's use in his operation of the cafeteria. The Licensee shall acknowledge in writing to the Licensing Officer receipt of the Licensor-owned equipment listed in Exhibit B. This acknowledgement shall be controlled by the GSO/Property Section.

(2) Title to all Licensor-Furnished property shall remain with the Licensor. The Licensee shall use the property only in connection with this Agreement.

(3) The Licensor shall maintain the official property control records of all Licensor-Furnished property through the **GSO/Property Unit**.

(4) Upon taking delivery of the Licensor-Furnished property, the Licensee assumes the risk and responsibility for its loss or damage, except--

- (a) For reasonable wear and tear; or
- (b) As otherwise provided in this Agreement.

G. Precedence of English Language Translation. In the event of any inconsistency between the English language translation of this Agreement and any other language translation, the English language translation shall take precedence.

IX. DISPUTES

If the Licensing Officer and Licensee fail to reach agreement over any disputed issue resulting from this Licensing Agreement, the sole remedy to both parties shall be referral of the disputed issue to the American Embassy official at one level above the Licensing Officer. That official's ruling shall be considered final for both parties.

LIST OF EXHIBITS

EXHIBIT A: Performance Required under the Licensing Agreement

EXHIBIT B: Licensor-Furnished Property

EXHIBIT C: Holiday Schedule

| **EXHIBIT D:** Menu list and Prices

EXHIBIT A

PERFORMANCE REQUIRED UNDER THE LICENSING AGREEMENT

I. SCOPE OF WORK.

The Licensee shall establish and operate the food service facilities shown in Section II below, for the purpose of dispensing food, nonalcoholic beverages and such other items as may be authorized by the Licensing Officer under this Agreement. This cafeteria is to be operated for the benefit of approximately 120 employees who will be the total estimated occupants in the Embassy Asunción.

The Licensor shall not be held responsible for any variation in the employee population figure. The extent of occupancy or patronage is not guaranteed.

II. DESCRIPTION OF FACILITIES

A. Dining Facility. The dining facility is located on Embassy's compound at 1776 Mariscal Lopez Ave and consists of a dining room and a food preparation area. The dining room is approximately 62 square meters. The food preparation area consists of a kitchen, pantry, and serving area. The food preparation area is approximately 40 square meters.

B. Seating. Seating is available for 36 persons approximately in the dining room.

C. Performance History. Lunch and breakfast specials make up the greatest share of sales. The Embassy believes a varied menu serving food for both American and Paraguayan patrons will attract a larger clientele.

III. HOURS OF SERVICE

A. Schedule. Service is required Monday through Thursday, 7:30 a.m. through 5:30 p.m. and Friday 7:30 a.m. through 1:00 p.m. The Cafeteria will be closed on official (US and Paraguayan) Embassy holidays. Holiday schedule is shown in Exhibit C.

B. Schedule Modifications. The Licensor may change the hours and days of operation to be consistent with changes in Embassy policy. Licensee requests to modify hours or days of service shall be submitted to the Licensing Officer for approval at least five (5) working days before required modifications. In addition to routine service, the Licensee may also be approached by employees within the Embassy to cater evening meals, weekend events, luncheons, and special events. All events held on the Embassy compound must be approved by the Technical Representative and the Regional Security Officer (RSO).

IV. RESPONSIBILITIES OF THE LICENSEE

A. General. The Licensee shall provide prompt, efficient, and courteous service, and avoid undue interference with the operation of the Embassy while service is provided. The Licensee shall obtain licenses and permits and observe all applicable building, health, sanitary, and other regulations and laws. The Licensee shall:

- employ sufficient and suitable personnel;
- secure and maintain insurance;
- maintain records;
- submit reports; and,
- observe other Agreement requirements.

The Licensee shall pay each and every fee, cost, or other charge incident to or resulting from operations under the Agreement. The Licensee shall exercise reasonable care in the use of space and Licensors-owned equipment. When the Agreement ends, the Licensee will yield such space and equipment in as good condition as when received, except for:

- ordinary wear and tear; and
- damage or destruction beyond the Licensee's control and not due to the Licensee's fault or negligence.

B. Service. The Licensee shall operate and manage the cafeteria in the Licensee's name at the Embassy. The Licensee shall remove any soiled dishes, provide clean dishes, and assure that tables and chairs are cleaned before each patron is seated. Dining facilities should leave a favorable impression of the Embassy to guests and employees. Space, facilities, and equipment provided by the Embassy must be consistently maintained in optimum condition and appearance. The Licensee will also provide office delivery services, including frequent/daily removal of soiled dishes, etc.

C. Menus. The Licensee shall provide a variety of quality-prepared foods and beverages at reasonable prices. The variety and appearance of food in the cafeteria on each operating day shall be consistent with approved food service standards and comparable for American and European business cafeterias. The Licensee shall plan and advertise advance weekly menus through various media, in addition to posting of daily menus near the service counter. The Licensee shall make a reasonable effort to adhere to the range of menus and prices submitted in its offer. If the Licensee determines that prices must be raised, it shall notify the Licensing Officer of the price increases (item by item) and a justification supporting these increases at least fifteen (15) days before the effective date of the price increase.

D. Equipment and Utensils Provided by the Licensee. The Licensee provides all required equipment, flatware, china and glasses. Exhibit B provides a detailed list of the current cafeteria's inventory.

E. Sanitation and Quality.

(1) The Licensee shall serve tasty, appetizing, and quality food, under clean and sanitary conditions.

(2) All foods served shall be wholesome and free from spoilage, free from adulteration and misbranding, and safe for human consumption. Uncooked items, such as fresh fruits, shall be

clean and free from blemish. All foods shall when served, be attractive in appearance and correct in temperature and consistency. They shall be crisp, moist, dry tender, etc., as may be appropriate in each case.

(3) All employees assigned by the Licensee to perform work under this cafeteria Agreement shall be physically able to do their assigned work and shall be free from communicable diseases.

(4) Health Exams: The Licensee at his own expense shall have each employee receive the following health exams prior to employment and either yearly or after every trip to home country, which ever is more frequent. The result of these exams will be given to the Embassy's Regional Medical Officer (RMO) and/or Embassy's Registered Nurse (RN) for review. No employee may work in the Cafeteria without the RMO/RN's approval.

- (a) Chest x-ray
- (b) Exam of:
Mouth,
Lungs,
Skin.
- (c) Blood Test
- (d) Urine Test
- (e) Stool Test

F. Personnel and Supervision.

(1) The Licensee shall employ enough personnel to maintain sanitary conditions and satisfactory service which will ensure prompt and efficient service at all times. All employees shall be sober, conscientious, neat, and courteous. The Licensee shall at all times provide adequate staff of food service employees to perform the varied and essential duties inherent to a successful food service operation.

(2) The Licensee shall require that each employee assigned to work under this Agreement sign, or otherwise acknowledge, a statement that he or she is neither employed by the Licensor/Embassy and is not entitled to any rights nor benefits of the Licensor/Embassy.

(3) Licensee employees must be approved by Embassy security before working under this Agreement. The Licensee shall furnish personal history forms of all employees the Licensee proposes to work under this Agreement. These forms are available from the Embassy.

(4) The Licensee shall employ a full-time manager unless the Licensee is an individual.

(5) The Licensee's employees shall wear a distinctive item of clothing such as a badge, cap, armband, blouse, or uniform as a means of identification when they are in the building. The Licensee's employees shall wear proper uniforms, including hair nets and/or head covers when they are performing their duties in the building. Legible nameplates identifying each employee shall be displayed as part of the uniform.

(6) The Licensee's employees shall be required to change their clothing in locker rooms and to maintain the room in a neat and clean condition.

(7) Employees of the Licensee shall be fully capable of performing the type of work for which they are employed.

(8) The Licensee shall provide adequately, trained relief personnel to substitute for the regular employees when they are absent so that a high quality operation will be maintained at all times.

(9) The Licensee and its employees shall comply with instructions pertaining to conduct and building regulations in effect for the control of persons in the building.

(10) The Licensee is required to schedule an employee training program that will continue for the duration of this Agreement and any extensions thereof, to ensure that employees perform their jobs with the highest standards of efficiency and sanitation.

(11) All articles found by the Licensee, the Licensee's agents or employees, or by patrons and given to the Licensee shall be turned in to the General Services office as lost and found items.

G. Trash Removal. The Licensee shall remove trash from the Cafeteria anytime that waste canisters are full or not less than once after every meal; whichever is greater. Any alteration to this provision must be directed in writing by the Licensing Officer.

H. Rodent and Pest Control. The Licensee shall maintain a clean work area free of any clutter, dirt or any material that would attract rodents and vermin.

I. Licensee Performed Repairs. The Licensor will perform the preventive maintenance and repair of the equipment listed in Exhibit B. The Licensee shall submit a work order to the Licensing Officer on the Embassy's standard form for all repair requests.

J. Cleaning and Janitorial Services.

(1) The Licensee shall provide all cleaning supplies and equipment. The Licensor may provide cleaning equipment in case by case basis as required by the Licensee. The equipment in this case are requested through the Licensing Officer on the Embassy's expendable property request form.

(2) The Licensee shall furnish labor and supervision sufficient to maintain the cafeteria in a clean, orderly, and sanitary condition at all times. Before beginning work the Licensee shall submit to the Facilities Maintenance Officer the brand names or manufacturer of any materials proposed for use in connection with the work of this Agreement. The Facilities Maintenance Manager may reject any material that would be unsuitable for the purpose, or harmful to the surfaces to which it is to be applied.

(3) The licensee shall perform cleaning and janitorial services on a regular schedule and shall meet the highest standards of sanitation common to the food service industry. The Licensee shall use the following cleaning schedule. The Licensing Officer may require increases in this schedule if conditions require more frequent cleaning.

(a) Food and Service Facilities and Dining Halls

(1) Daily and After Each Meal

Furniture: Clean and sanitize after each meal.

Floors: Clean and sanitize after each meal.

Wash basins: clean and sanitize after each meal,
and change hand towels after each meal.

Cold drink dispensers and ice cream machines:
clean and sanitize daily.

Garbage: Remove after each meal.

Food Serving area: clean and sanitize after each meal.

Table cloths/place mats: replace after each meal.

(b) Kitchens

(1) Daily and After each Meal:

Food service preparation area: clean and sanitize
after every meal.

Cookers: Clean after each meal.

Small appliances: clean and sanitize after each use.

Pots and Pans: clean and sanitize after each use.

Utensils: Clean and sanitize after each use.

Crockery: Clean and sanitize after each use.

Counter Tops: Cleaned after each use

Sink: Cleaned after each use

(2) Daily Basis:

Floors: Cleaned and sanitized daily.

Walls: Clean every second day.

Refrigerator: Clean floors and shelves daily.

Chillers: Clean and sanitize, floors daily.

Freezers: Clean and sanitize floors daily.

Stove: Burners/oven Clean and sanitize daily

(3) Weekly:

Windows: Clean weekly.

Refrigerator sanitize weekly.

Clean hoods and filters in kitchen.

Freezers: Clean and sanitize shelves weekly.

Cabinets: Shelves and walls cleaned/sanitized weekly

- (4) Monthly:
Exhaust system for cooker: check and clean at a minimum once each month.
Freezers: Clean and sanitize walls once each month.
Chillers: Clean and sanitize walls once each month.
- (5) Quarterly. Strip and wax all resilient tiles.
- (6) Semi-annually.
Perform cleaning of exhaust pipes.
Clean the tile walls in kitchen and dining areas.
Clean all fans and ventilators.

(4). Failure to keep any of the facilities in a clean condition may result in the withdrawal of the privilege of using such facilities. In addition, the Licensing Officer may have the facility cleaned by other means and charge the cost of such work to the Licensee.

K. Security areas. The Licensee shall be responsible for the security of all areas under the jurisdiction of the Licensee. Designated employees shall have the responsibility for determining that all equipment has been turned off, windows are closed, lights and fans turned off, and doors locked when the cafeteria is closed. The Licensee shall make a matter of a daily report to the Guard office upon leaving the building. A key shall be available for emergency use only in the building security office (Post #1, Marine's Security Guard office (MSG)).

L. Hazardous conditions. The Licensee shall eliminate unsanitary or hazardous conditions that are dangerous to anyone using the food facility. This shall include any employee, agent or representative to the Licensee, Embassy employee or other patrons of the food service facility for any portion of the facility that is under the jurisdiction of the Licensee.

M. Liability. The Licensor will not be responsible in any way for damage or loss/occasioned by fire, theft, accident, or otherwise to the Licensee's stored supplies, materials or equipment, or the employees' personal belongings. The Licensee shall report any personal injury or physical damage to the building or equipment resulting from fire or other causes to the Facilities Manager immediately.

N. Fire and civil defense drills. The Licensee shall immediately notify the MSG Post #1 in the event of fire. All of the employees of the Licensee shall be organized and trained to participate in fire and civil defense drills including the reporting of fires. This shall be accomplished with the cooperation of the Facilities Maintenance Officer and the Regional Security Officer.

O. Billing Procedures: Patrons will pay in either Guaranies or in Dollars. The Embassy will make no payments to the Licensee. A running tab may be maintained, at Licensee's option, for those patrons who wish to pay their bills on a pay-period (bi-weekly) or monthly ~~or monthly~~

basis. Licensee may, at its discretion, require each patron in this case to sign an agreement for that purpose.

P. Inventories:

(1) The Licensee will be asked to sign for the inventory of the Licensor- provided equipment and supplies located behind the counter in the kitchen, as listed in Exhibit B, of this Agreement. The Licensee shall exercise reasonable care in the use of facilities, equipment, and supplies and return the same in good condition when the Agreement ends. The Licensee shall not be liable for normal wear and tear or damage beyond its control. Should the Licensee wish to install or use locked facilities it must obtain GSO approval and leave keys with the Marine at Post #1.

(2) Flatware, China and Glassware Inventories: Quarterly on the first Monday of the quarter, the Licensee shall provide to the Property Section an inventory of all Flatware, China and Glassware in the Cafeteria. Included in this inventory will be a listing of the Employees who took any of these items out of the Cafeteria and haven't returned it.

V. **RESPONSIBILITIES OF THE LICENSOR.**

A. Agreement to Operate the Facility. The Licensor agrees to grant to the Licensee for one year (renewable upon mutual agreement) the right to establish, manage, and operate a cafeteria in the American Embassy to prepare and sell food, nonalcoholic beverages and such other products as the Licensor may authorize.

B. The Licensor will provide space for operations under the Agreement, as indicated. It will provide adequate ingress and egress, including a reasonable use of existing premises, corridors, passageways, driveways, and loading platforms. The Licensor will provide space heating, space lighting, ventilation, and the utilities. In addition, the licensor will:

- (1) Make such improvements and alterations as it may deem necessary, including improvements and alterations necessary to conform to applicable sanitary requirements.
- (2) Maintain and repair building structure in areas assigned for the Licensee's use, including:
- painting and redecoration;
 - maintenance of gas, water, steam, sewer, and electrical lines;
 - ventilation, electrical lighting fixtures (including relamping);
 - floors and floor coverings; and
 - walls and ceilings.

The Licensee shall bear the expenses of repairs necessary because of negligence on the part of the Licensee or its employees.

(3) At its own expense, provide, install, and permit the Licensee to use the equipment listed, and additional equipment of a similar type when required for any expansion approved by the Licensing Officer. The Licensor will replace equipment that it has provided, as it deems necessary. Subject to adequate operation and handling of equipment by the Licensee, the Licensor will replace component parts of, and make repairs to such equipment.

C. Licensor-owned Equipment. Licensor-furnished equipment is listed in Exhibit B. The Licensor will provide all major equipment items, flatware, china and glassware, water, electricity and phone service for official use only.

VI. RIGHTS AND AUTHORITY OF THE LICENSOR

A. Oversight. The Licensing Officer shall oversee the quality of the services provided by the Licensee and the reasonableness of the prices charged. The Licensing Officer may advise the Licensee from time to time of any source of dissatisfaction and request correction.

B. Public Space. The Licensor reserves the right to use dining areas and other public spaces at other than serving periods, for meetings of Licensor employees or other assemblies. After each use, the Licensor will clean and rearrange the space without expense to the Licensee.

VII. RESTRICTIONS

A. Equipment. Unless otherwise permitted by the Licensing Officer, the Licensee shall not install equipment other than that specified in this Agreement or remove any Licensor-owned equipment from the premises.

B. Patronage. The facilities and services provided in this Agreement are for the benefit and convenience of Embassy employees. The Licensor may regulate patronage from other sources.

C. Federal Holidays. No work shall be performed on Embassy holidays. Exhibit C provides a listing of scheduled American Embassy holidays & Local Holidays.

D. Facilities. The physical facilities within the Embassy shall not be used in connection with operations not included in the Agreement. The Licensee may, however, utilize centralized food preparation and storage sources located elsewhere and bring goods to the Embassy daily.

VIII. DEFINITIONS - The following definitions pertain to this Agreement.

A. American Embassy **Asunción**: American Embassy **Asunción** is interchangeable with "Licensor" and "The Embassy."

B. ERA: A private welfare and cooperative association of American Embassy employees and their dependents.

C. Cafeteria Advisory Committee (CAC): A committee of Embassy employees formed to represent staff food service interests. This Committee is also delegated (by the LO) the responsibility to administer, as the Licensor's Technical Representative (LTR) the Cafeteria agreement, to address, arrange and work with the Licensee to resolve any service related problem within the scope of the Agreement. Neither the Committee nor its individual members have the authority to make any changes to the Agreement, this is Licensing officer' sole authority.

D. Licensing Officer (LO): “Licensing Officer” means a person with the authority to enter into, administer, and/or terminate Agreements and make related determination and findings.

E. Licensee: “Licensee” means the individual or company that has entered into an Agreement with the Embassy. “Offer” means a response to a solicitation that, if accepted, would bind the offeror to perform the resultant Agreement.

F. RSO: Regional Security Office of the AMERICAN Embassy.

G. GSO: General Services Office of the AMERICAN Embassy.

H. RMO: Regional Medical Officer.

I. RN: Registered Nurse. This person is the LO’s and RMO’s representative and responsible party with reference to health and sanitation inspection and all related matters.

J. LTR (Licensor Technical Representatives): Is a person/persons or body designated by the Licensing Officer to oversee all or specific areas of Licensee’ services. This responsibilities may be delegated to the Cafeteria Committee, its members or other individuals as deemed appropriate by the LO.

EXHIBIT B
LICENSOR-FURNISHED EQUIPMENT/MATERIALS

Description	Long Desc	Serial#	Model	Cond Cd	Avg Total Cost	Qty on Hand
DISPLAY, CRT, COMPUTER	COMPAQ, 17" MODEL 1701	MY309FD264		ACC	442	1
POWER CONDITIONER FOR COMPTR.	"APC", LINE R600	PL0119221424	R600	ACC	98	1
UNINTERRUPTABLE POWER SUPPLY-U	APC	JB0331050406		ACC	66.01	1
AIR CONDITIONERS	"TEMPSTAR", 36000 BTU; H/C	IY 12 00250	CEVA036GD	ACC	2494	1
AIR CONDITIONERS	"TEMPSTAR"; 36000 BTU; H/C	IY 12 00275	CEVA036GD	ACC	2494	1
AIR CONDITIONERS	"TEMPSTAR"; 36000 BTU; H/C	IY 12 00219	CEVA036GD	ACC	2494	1
AIR CONDITIONERS	GOODWEATHER, SPLIT 24.000BTU, C/H	C1G4547011	KSR-66G	ACC	714	1
AIR CONDITIONERS	GOODWEATHER, SPLIT 24.000BTU, C/H	C1G4547005	KSR-66G	ACC	714	1
AIR CONDITIONERS	GOODWEATHER, SPLIT 24.000BTU, C/H	C1G4547003	KSR-66G	ACC	714	1
AIR CONDITIONERS	GOODWEATHER, 24.000BTU,C/H	1.2024E+12		ACC	766	1
REFRIGERATORS	GE, 18 CU FT, 220V/50HZ, WHITE	FT582332	TBG18JAYJRWW	ACC	1288.8	1
REFRIGERATOR, COMMERCIAL	HOBART, TWO SECTION, FRONT OPENIN	321071127	QS2	ACC	6265	1
FREEZER	GE, UPRIGHT,20 CF,WHITE	VD164071		ACC	752.89	1
ICE MAKER	EVEREST, 75 KLS, MADE IN BRASIL	92984		ACC	1503	1
KITCHEN APPLIANCES		499		ACC	132.94	1
KITCHEN APPLIANCES	"PHILIPS" ELECTRIC KNIFE	9846	HR-2576	ACC	30	1
RANGE	SOUTHBEND,60" HEAVY DUTY,6 BURNER	07B40105	400 SERIES	ACC	6774	1
OVEN, MICROWAVE	"TOKYO"	GN010300421	ASP28	ACC	134	1
FRYING MACHINE, ELECTRIC	FRYER, "SIRE", INDUSTRIAL,	597	1239057	ACC	187.31	1
DISHWASHER	"TEKA" STAINLESS STEEL	1.38124E+13	DW-759FI	ACC	960	1
BLENDER	"SIRE",INDUSTRIAL,4LTS,ALUMINIUN	499		ACC	268.88	1
BLENDER	SKYMSSEN INDUSTRIAL, 2LTRS	558946	TA-02	ACC	128.36	1
BLENDER	PHILIPS, 5 SPEEDS	610		ACC	37.03	1
MIXER	"LIEME"; 6LTS;24KG;0.18KW/H;BOLS		BP-6	ACC	1119.15	1

MIXER	"ARNO", ELECTRIC, INCL. 2 BOWLS	QL		ACC	31	1
TELEVISION, COLOR	PHILIPS 20", 100-220V, 50-60HZ,	25623	20PT2381/77B	ACC	208	1
TELEVISION, COLOR	"PHILIPS" 20";W/CONTROL & MANUAL	36288	20PT138A	ACC	256.18	1
FAN, CEILING	"WAHSON"			RFB	95	1
FAN, CEILING	"WAHSON"			RFB	95	1
FAN, CEILING	"WAHSON"			RFB	95	1
FAN, CEILING	"WAHSON"			RFB	95	1
FAN, CEILING	"WAHSON"			RFB	95	1
FAN, CEILING	"WAHSON"			RFB	95	1
FIRE EXTINGUISHERS	ABC, 10 LBS			ACC	70	1
FIRE EXTINGUISHERS	ABC, 10 LBS			ACC	70	1
FIRE EXTINGUISHERS	"ANSUL", 10# ABC, A-10-E	KV974974		ACC	86	1
HEATER, HOT WATER, ELECTRIC	Bradford white model		MI40S6D-40	ACC	187	1
TRANSFORMER	"TODD SYSTEM",over Refri. Hobart			ACC	102	1
TRANSFORMER	"TODD SYSTEM", 1000 W., VARIABLE			ACC	140	1
TRANSFORMER	"GE", 1500 W.W/3 WIRE LINE CORD		SD-14LRG	ACC	150	1
TRANSFORMER	TODD, SD-13 GTC, 1000W			ACC	164.9	1
DOLLY/HAND TRUCK	"SEARS", LIGHT BROWN			ACC	15	1
Number of Records	42				Total Cost	\$32,627.45

Exhibit C

HOLIDAYS SCHEDULE

Holidays

The Cafeteria will be closed on the following official holidays observed by the American Mission, in ***Asuncion***. Each year the Licensor will provide similar listing of holidays.

<u>Date</u>	<u>Day</u>	<u>Holiday nAME</u>	<u>American/Local Holiday</u>
January 01	Tuesday	New Year's Day	U.S. & Paraguayan
January 21	Monday	Martin L King's Birthday	U.S.
February 18	Monday	President's Day	U.S.
March 1	Saturday	Heroes' Day	Paraguayan
March 20	Thursday	Holy Thursday	Paraguayan
March 21	Friday	Good Friday	Paraguayan
May 1	Thursday	Labor Day	Paraguayan
May 15	Thursday	Independence Day	Paraguayan
May 26	Monday	Memorial Day	U.S.
June 12	Thursday	Chaco Armistice	Paraguayan
July 04	Friday	Independence Day	U.S.
August 15	Friday	Founding of Asunción	Paraguayan
September 1	Monday	Labor Day	U.S.
September 29	Monday	Victory of Boqueron	Paraguayan
October 13	Monday	Columbus Day	U.S.
November 11	Tuesday	Veterans' Day	U.S.
November 27	Thursday	Thanksgiving Day	US
December 8	Monday	Virgin of Ca'acupe Day	Paraguayan
December 25	Thursday	Christmas Day	U.S. & Paraguayan

ENCLOSURE 2

TENDER PREPARATION INSTRUCTIONS, EVALUATION OF TENDERS, AND AWARD SELECTION

I. INSTRUCTIONS ON TENDER PREPARATION

A. General Information Submit an original and two copies of the tender, prepared in such format and detail as to enable the Licensor to make a thorough evaluation. The tender package shall be sealed in an envelope and clearly identify company name and manager and address. Identify and explain any deviations, exceptions, or assumptions taken regarding any of the instructions or requirements.

B. Submission Deadline. Submit the complete tender by **11:00 hs. October 3/2008** to:

Priyadarshi Sen – Licensing Officer
American Embassy - Asuncion
1776 Mariscal Lopez Avenue – Asuncion Paraguay

C. Contents of Tender. The first part of the tender will address general information about the person/firm submitting the tender, including experience and references. The second part of the tender will address the performance requirements. EACH TENDER MUST BE SIGNED BY A PERSON AUTHORIZED TO BIND THE FIRM. ACKNOWLEDGE ANY AMENDMENTS TO THIS INVITATION TO TENDER IN THE FIRST PART OF THE TENDER SO THE EVALUATORS CAN BE CERTAIN THAT THE TENDER REFLECTS ANY CHANGES TO TERMS AND CONDITIONS. Address the following areas in the order shown below:

Part I - General Information

(a). Prior Quality of Service and Experience. List all contracts and Licensing Agreements your company has held over the past three years for the same or similar work. Provide customer's name, address, and telephone numbers, dates, and number of personnel providing the services, dollar value and financial arrangements, brief description of the work, and any terminations and the reason for termination.

(b) Financial Capability. Describe your company's financial condition and capability. State what percentage of your company's estimated total business the work under this solicitation would entail during the period of any Agreement. Provide a current financial statement. Describe any assets other than cash, accounts receivable, land, buildings, or equipment carried on existing company balance sheets.

(c) Other General Company Information. Provide copies of recent health inspections.

Part II – Performance Required

(a) Menu cycle and variety.

(1) State the length of your menu cycle and how often it changes throughout the year. Provide the complete menu cycle that you will implement, showing selling prices. Include your policy for featured specials, promotional events, and merchandising practices. Summarize the number of daily items under each food category, such as luncheon entrees, vegetables, salads, desserts, beverages, soups, bread and rolls, breakfast items, sandwiches, specials, grill items, etc. Summarize the total number of different items in each category for the complete menu cycle.

(2) For purposes of putting together offers, the following historical information may be of use.

- Embassy surveys have indicated a preference for quick and light meals and snacks as:

Coffee/Tea Cappuccino	Donuts & pastries	Toast/Bagels/Croissant
Cookies & Cakes	Pancakes	Ice Cream & Candies
Veggie/Meat Pies	Hamburgers	Hot Dogs
Sandwiches	Hot Roast Sandwiches	Grilled Sandwiches
Salad Bars	Omelets & Eggs	Chips/Fries
Mixed Grills	Fresh Fish	Chili
Homemade Soups	Fried/Roast Chicken	Picnic Foods
Brazilian Foods	Mexican Foods	Asian Foods
Pasta	Quiches	Fresh Fruit

- Consistently the Salad Bar is a primary item wanted in the Cafeteria.
- Establishing a menu line directed toward traditional *Paraguayan* dishes and priced for *Paraguayans* may increase the number of non-American patrons to the cafeteria.

(b) Menu portion, prices and standard unit measurement price. State your pricing policies and procedures for establishing portion sizes and prices. Provide a complete menu price and portion book.

(c) Sanitation. Include standards, operating requirements, sanitation training programs, inspection procedures, frequency schedules, and management reports.

(d) Licensee's Maintenance, Use and Inventory Programs. Discuss use and inventory programs for all equipment and supplies used in performance of the Agreement. A preventative maintenance program shall include repairs, replacement, and other capital rehabilitation work.

D. Additional Procedures

(1) Amendment of Invitation to Tender. If this Invitation to Tender is amended, all terms and conditions not amended remain unchanged.

(2) Media of Tenders. Telegraphic and facsimile tenders are not acceptable. After receipt of tenders, negotiations may be held. Additionally, individuals/companies submitting tenders may be requested to provide an oral presentation or even food/beverage samples.

(3) Timeliness of Tenders. Tenders must be received at the place designated for receipt of tenders, not later than the time and date specified in this Invitation to Tender. No tender received after the due date and time will be considered.

E. Site Visit and Conference. The Embassy will arrange for a site visit and conference on **September 23, 2008 at 9:30 a.m.** Interested parties should register by calling **Martin Roman at 3213715 ext. 2254 and provide name/s ID numbers of attendee.** At that time, the caller will be advised regarding where they shall meet. The conference is intended to provide interested parties with the opportunity to discuss the requirements of this Invitation to Tender and the site visit will allow interested parties to view the area in which the cafeteria operations will take place. Interested parties are urged to submit written questions, via e-mail at RomanMa@state.gov or Fax at 213878, at least two days before the date of the conference.

II. EVALUATION OF TENDERS AND SELECTION FOR AWARD

A. Evaluation. To be acceptable and eligible for evaluation, tenders must be prepared following the instructions in Section I above and must meet all the requirements set forth in the other sections of this Invitation to Tender. All tenders will be evaluated using the information presented as requested above in Section I.C., "Instructions on Tender Preparation - Contents of Tender".

B. Selection for Award. Award selection will be based on the best approach, taking into consideration the desire for quality service at reasonable menu prices, in combination with past service quality and experience. The Embassy may award this Agreement solely on the basis of the evaluation of the initial offers, without any negotiations, request for samples, or oral presentations. Therefore, tenders should be submitted on the most favorable terms possible.

Exhibit D
Menu and Prices

SNACK BAR MEAL/SERVICE PRICE	PRICE	BUFFET Gs.
MENU ECONOMICO		
Soyo c/tortillitas		
Caldo de albondiguitas		
Puchero c/Borí-Borí		
Puchero c/fideos		
Puchero c/locro		
Caldo de pescado		
Borí-Borí c/pollo		
Sopa de poroto		
Sopa/poroto c/chipa guazú		
Locro		
Sopa de verduras		
Sopa de arvejas		
Albondigas de carne c/puré/fideo/arroz		
Estofado de carne c/arroz o pure		
Estofado de pollo c/ arroz o pure		
Estofado de carne c/tallarines		
Guiso de arroz con carne		
Guiso de fideo con carne		
Marinera c/ensalada de arroz		
Marinera c/ensalada de poroto		
Milanesa c/arroz o ensalada mixta		
Muslito de Pollo c/salsa y arroz		
Picaditos de carne c/arroz blanco		
Picaditos de carne c/puré de papa		
Picaditos de carne c/polenta		
Picaditos de carne c/fideos a la manteca		
Guiso de poroto peky		
MENU EJECUTIVO		
Bife koygua		
Canelones de carne c/ensalada verdura		
Canelones de verdura c/ensaladas		
Milanesa de carne c/ensalada		
Milanesa de carne c/papas fritas		

Milanesa de carne c/puré de papas		
Milanesa de carne c/arroz blanco		
Milanesa de carne c/huevo frito		
Milanesa de pescado c/guarnicion		
Milanesa de pollo c/guarnición		
Ñoquis al tuco		
Ñoquis c/carne		
Spaghetitis		
Ravioles		
Bife a la plancha		
Bife c/cebolla		
Bife c/huevo		
Brochete de pollo c/panceta		
Lomo a la plancha		
Vacio o Cerdo al horno		
Medallones de lomo c/salsa madera		
MENU ESPECIAL		
Bife de lomito al champiñon c/puré		
Salpicón de pollo		
Milanesa rellena/jamon+queso c/ensalad		
Costeleta de cerdo c/ensalada		
Milanesa a la Napolitana		
Coliflor a la crema		
Zapallitos rellenos c/ensaladas		
Pollo Grille c/guarnición		
Arrollado de matambre c/ensalada		
Verduras Grilladas		
Menu - Restaurant A La Carta		
Bife de lomito al champiñon c/puré		
Bife de Chorizo / +Guarnicion		
Tapa Cuadril (Picanha) / +Guarnicion		
Bife a Caballo Prime		
Bife de lomo especial		
Bife de lomito		
Lomito de Cerdo		
Lomito a la Pimienta o Mostaza		
Lomito Relleno		
Matambrillo de Cerdo Prime		

Milanesa a la Napolitana		
ENSALADAS		
Rusa		
Mixta		
Lechuga y tomate		
Lechuga sola		
Tomate solo		
Papa		
Poroto		
MINUTAS		
Empanadas de carne		
Empanadas de huevo		
Empanadas de pollo		
Empanadas de choclo		
Empanadas chilenas (al horno)		
Empanadas salteñas		
Empanadas de Jamon y queso		
Fugazza		
Sanwich de verdura (^doble)		
Sandwich simple-Jam/Queso o Verdura		
Sanwich de jamón y queso (^doble)		
Sanwich de milanesa		
Sanwich de peceto +tomate/lechuga		
Sandwich de atún		
Sanwich Mixto caliente /(^completo)		
Sandwich pollo		
Sandwich de Lomito Super Prime		
Sandwich de Lomito Completo		
Sandwich de Lomito Simple		
Tarta de queso		
Tarta de jamón y queso		
Tarta Pascualina o De Pollo		
Pancho		
Huevo frito c/u		
Huevo pasado por agua		
Huevo revuelto c/panceta		
Omelette		
Omelette Prime/hue+arvej+jam+ques+tom		
Omelette Simple: huevo+queso		

Papas fritas		
Hamburguesa Completa		
Lomito Arabe: Pollo o Carne		
Mbeju		
Matambre-pollo/verduras/fritata -porcion		
Lomo de cerdo a la uruguaya/ciruela		
POSTRES		
Ensalada de frutas-Chica		
Ensalada de frutas-Grande		
Dulce de batata		
Dulce de batata c/queso		
Dulce de mamón		
Dulce de leche con queso		
Yoghurt chico		
SNACK BAR MEAL/SERVICE PRICE		
Budin		
Crema		
Arroz con leche		
Flan		
Pasta frola		
Helados cucurucho-copa / vasito		
Pavé de Chocolate		
Mousse de maracujá		
Gelatinas		
VARIOS		
Café negro		
Café c/leche		
Jugo de frutas AL AGUA		
Jugo de frutas jarra chica/grande		
Jugo de frutas c/leche		
Gaseosa botella 330 ML		
Gaseosa (no retornable) 500 ml		
Gaseosa 2 1/4 lts.- prod/CCola		
Gaseosa 1.5 lts. -light y regular prd/CC		
Gaseosa 500cc -light y regular prd/Ccol		
Gaseosa Pulp 330cc/500cc descartab		
Gaseosa Pulp 1 lt / 2 lts. Descartable		

Agua tónica		
Bizcochuelo porción		
Torta - porción		
Medialuna rellena		
Pan c/Manteca y mermelada		

Yogourth 140/350/500 ml /1 lt

Remarks:

LICENSEE may want to:

- Provide a Buffet Service with several daily options at Gs. _____ per dish and a daily basic menu at Gs. _____, plus the "A La Carta Restaurant" Menu with several specialties.
- Provide meals by weight (comida por kilo).